

## FARM, GARDEN AND HOUSEHOLD.

### Oats for Hay.

The season thus far has been a little cold for Indian corn, but it could hardly have been better for oats. This grain seems to delight in cold weather, and succeeds better at the north than in southern latitudes. The crop is peculiarly subjected to rust, often blasting just as the grain begins to fill, especially if the weather is extremely hot and showery at that time. In southern New England, where hay sells nearly twice as high as in the more northern portions, oats, as a green crop, have become more and more unpopular from year to year, till at the present time probably more than half that are sown are intended more for fodder than for the grain. Some farmers let them stand till the grain will pay for threshing, but cut while the straw is yet green. Others cut when in bloom, and thus get the hay when it is in its best condition for feeding. Oats have usually been grown on old ground where corn or potatoes have been cultivated one or more seasons. A few farmers make a practice of mowing the same spring they are sown, but usually this crop is compelled to feed upon manure already in the soil, such as has been applied to previous crops and not wholly consumed. In unfavorable seasons, when the weather is hot and damp, oats are thought to do best under such treatment; but in a season like the present they do equally well upon newly plowed land, and with a fair dressing of stable manure.

For the past two years we have made special efforts toward raising upon the farm all the fodder to be used by the stock kept, and in order to do this have experimented in various ways. Among other experiments, we have tried growing oats for fodder upon old mowing fields, which were producing too little hay for profit. The land has been plowed in the autumn, after the hay crop was secured. Then it is harrowed fine and smooth, during the leisure between harvesting and other work. Before winter the soil may be made to look almost like an old field, providing the plowing and harrowing is thoroughly done. Manure of some kind is applied before the ground freezes, and if convenient is cultivated lightly into the soil.

Early in spring, as soon as the soil is dry enough to work well, it is cultivated thoroughly and sowed to oats, at the rate of from four to five bushels per acre. If the grain is small, four bushels may be enough, but otherwise five would be better. This will give straw nearly as fine as ordinary stout timothy. It is easily cured, and, when cut early and well cured, makes hay that is better than timothy and red top, which are allowed to stand till dead ripe. We have had nearly five acres of such oats this season, most of which has been grown upon greenwashed, and the result has been quite equal to our highest anticipations. Two fields were mowed with Brighton fertilizers, applied in the fall, after the ground froze, and left exposed during the winter, and with no perceptible loss from such exposure, even though upon land somewhat subject to washing. More labor is required for growing such crops than for cutting the hay upon old run-out fields, but from our experience we should claim that such labor pays.

It would seem that land producing two or three crops of grain in a season, each being fairly manured and the stubble plowed in, must be gaining in fertility. It certainly improves in mechanical condition, being light and exceedingly mellow. We doubt if oats, as a fodder crop, are yet appreciated according to their real merits.—*New England Farmer.*

### Household Hints.

**SCROFULA.**—A tea made of ripe, dried wholeberries, and drank in place of water, is a sure and speedy cure for scrofulous difficulties, however bad.

**FOR REMOVING PAINT FROM WOOD.**—Mix one pound of washing soda and two pounds of unslacked lime, and if the paint is very strong on the wood, add half a pound of potash. Mix these ingredients well together, and dilute with water.

**PLATE RAGS.**—Nothing is better for the purpose than the tops of old cotton stockings, and these should be boiled in a mixture of new milk and hartshorn powder for about five minutes, rinsing them as soon as they are taken out for a moment in cold water, and dry them before the fire. With these rags rub the plate briskly as soon as it has been well washed and dried after daily use. A most beautiful, deep polish will be produced, and the plate will require nothing more than merely to be dusted with a leather or dry, soft cloth before it is again put upon the table.

**GREEN TOMATO PICKLES.**—One peck green tomatoes, ten small boxes of mustard, two quarts of vinegar, one and one-half pints of salt, one-half pound white mustard seed, one-quarter pound whole cloves, one tablespoonful black pepper; cut onions and tomatoes in thin slices, and chop peppers thin; make layers of them in a large stone pot, and sprinkle a little salt on each layer. Let them stand twenty-four hours, and then drain off the brine. Put tomatoes, onions and peppers in a preserving kettle, sprinkling on each layer the mustard-seed, spice, and pepper, and so on to fill the kettle. The box of mustard should be thoroughly mixed in the vinegar, and thrown into the kettle after everything else is in. Stew slowly over a moderate fire for three-quarters of an hour.

**HOW TO PRESERVE ICE.**—The following method of preserving it is highly recommended, and is certainly worth trying: Cut a piece of flannel about nine inches square, and secure it by ligature round the mouth of an ordinary tumbler, so as to leave a cup-shaped depression of flannel within the tumbler to about half its depth. In the flannel cup so constructed pieces of ice may be preserved many hours, all the longer if a piece of flannel from four to five inches square be used as a loose cover to the ice cups. Cheap flannel, with comparatively open meshes, is preferable, as the water easily drains through it and the ice is thus kept quite dry. When good flannel with close texture is employed, a small hole must be made in the bottom of the flannel cup, otherwise it holds the water, and facilitates the melting of the ice. Placed in a cup of this kind, two ounces of ice have been known to last for nine or ten hours.

Mr. Lester, of Providence, R. I., says that when he was a boy ten or twelve years of age, he was one day standing in Market square with his grandfather, when four Irishmen came up, one of whom asked the distance to Pawtucket. He was told by the old gentleman that it was about four miles. "Well, faith," said Pat, in a thick brogue, "I would like to see that distance in a mile apiece for me." "Whom do you want to see in Pawtucket?" inquired Mr. Lester, senior. "Be jabbers," was the quick reply, "I want to see meself there the most of anybody!"

## Remarkable Escapes of Eminent Men.

Some years ago a young man, holding a subordinate position in the East India Company's service, twice attempted to deprive himself of life by snapping a loaded pistol at his head. Each time the pistol missed fire. A friend entering his room shortly afterward, he requested him to fire it out of the window; it then went off without any difficulty. Satisfied thus that the weapon had been duly primed and loaded, the young man sprang up, exclaiming:

"I must be preserved for something great," and from that moment gave up the idea of suicide, which, for some time previous, had been uppermost in his thoughts. That young man afterward became Lord Clive.

Two brothers were on one occasion walking together, when a violent storm of thunder and lightning overtook them. One was struck dead on the spot; the other was spared, also would the name of the great reformer, Martin Luther, have been unknown to mankind.

Bacon, the sculptor, when a tender boy of five years old, fell into the pit of a soap-boiler, and must have perished, had not a workman, just entering the yard, observed the top of his head.

When Oliver Cromwell was an infant, a monkey snatched him from his cradle, leaped with him from a garret window, and ran along the leads of the house.

The utmost alarm was excited among the inmates, and various were the devices used to rescue the child from the grasp of his newly-found protector.

All were unavailing; his would-be rescuers had lost courage, and were in despair of ever seeing the baby alive again, when the monkey quietly retraced its steps, and deposited its burden safely on the bed. On a subsequent occasion, the waters had well-nigh quenched his insatiable ambition. He fell into a deep pond, from drowning in which a clergyman named Johnson was the sole instrument of his rescue.

At the siege of Leicester, a young soldier, about seventeen years of age, was drawn out for sentinel duty. One of his comrades was very anxious to take his place. No objection was made, and this man went. He was shot dead while on guard. The young man first drawn, afterward became the author of the "Pilgrim's Progress."

### The Value of Corn as Food.

The Milwaukee Milling Journal believes that the economic value of corn as fodder for the human family is underrated, and presents the following reasons for its theory:

What is the dearest food consumed by mankind, and when the comparative value and cheapness of the different grains is more thoroughly understood, the singular fact will be developed that there is as much waste in food as in the human race that is supported by it. Scarcity and high cost of wheat eventually force nations and individuals to learn that the moral and financial elevation of the masses depends upon the substitution of some food material cheaper than wheat, and bearing nearer proportion to the reduced scale of wages now prevalent the world over. When the conventional necessities of life, in increase in cost laborers' wages diminish, and suffering and discontent ensue. The following comparison will show that corn, wheat, and oats contain 19.91 per cent. nourishment; corn, 12.30 per cent., and wheat, 14.06 per cent. Taking present Boston market quotations, and each pound of nourishment from oats at fifty-eight and one-quarter cents per bushel costs 9.33c; from corn at sixty-seven cents per bushel, each pound 1.1c and three-quarters cents, while from wheat at \$1.07 per bushel each pound of nourishment costs 20.61c.

The corn crop of the United States equals the wheat crop of the civilized world, while forty per cent. of the latter cannot raise sufficient for their own wants. The deficiency in the United States wheat crop for 1876 exceeded the entire export of 1875, while our exports of wheat in 1875 were 10,000,000 bushels or less than that of 1874, showing that wheat cannot be claimed as a sole dependence from the rapidly increasing population of the world. Corn must be for many years be consumed as a partial substitute, at least, for wheat, and the better the quality of the grain, and the more perfect the process of preparing it for food, the quicker will come the enlarged demand. This is in part confirmed by the fact that our exports of 1876 were three per cent. for our whole crop, while for the twelve preceding years they averaged only one per cent. of the corn produced.

### Water in the Moon.

In a review of Nelson's recent work on the aspect of the moon, the Academy mentions some of the reasons for believing that water cannot remain on its surface as a liquid. Day and night on the moon are each a fortnight long. On the night side any water would be frozen solid. When the sun's rays melt this ice in a lunar morning, there would be no liquid produced, but instead an invisible vapor. If we assume that the moon has an atmosphere of a hundredth of the density of our air, the boiling point of water on the moon is forty-two and a half degrees Fahrenheit.

But the moon's atmosphere has only a three-hundredth of the density of our air, the boiling point of water on the moon is below the melting point of ice; and, therefore, no water could make its appearance on the moon's surface. There is a wide field for conjecture, however, as to the changes which might take place in ice and glaciers under such strange conditions. The notion that the lunar surfaces may be more or less capped with ice, seems to be gaining favor.

**A Family Struck by Lightning.**—During a recent thunder storm which occurred in the night, the residence belonging to Mr. Theodore Studebaker, in Keg Creek Township, Iowa, was struck by lightning, and every member of the family, all of whom had retired to bed, were more or less injured. Mr. Studebaker had his right leg badly burned from his hip to his foot. His wife had the left side of her face completely blasted by the subtle fluid. In the same room their little son was sleeping in a trundle bed, and at the time was lying on his back, in which position he received a very severe shock, the fluid striking him apparently on the chin, and running down the front of his body, passed off from both his feet, scorching the skin like fire as it went. The hired man, who was sleeping in another apartment, was momentarily rendered insensible, and for some time after consciousness was restored was unable to speak a word. Not one of them was fatally injured, and they are all recovering rapidly.

## Nicknaming Professors.

A correspondent of the New York Evening Post writes from Easton, Pa., about the University students there. He says:

The facetiousness of the students plays itself in the nicknames which they bestow upon their instructors. Dr. March, who stands at the head of the corps of instructors here, and is one of the ablest Anglo-Saxon and philological scholars on either side of the Atlantic, is slyly called "Shanghai." That the worthy doctor is familiar with his own sobriquet is evident, for one of his little boys, when asked who he was, answered: "I am little Shanghai." The late Dr. Coffin, whose loss is still keenly felt by the institution, was called "Old Spookie," and his son "Young Spookie," from an awkward habit they had of turning up among the students at unexpected times and places. An anecdote is told of the doctor which is characteristic of him, for he was at heart a modest and retiring, even a timid, man. He had missed several chickens from his roosts, and suspected a student who was boarding himself in his own room. He planned a surprise for the culprit at his meal one day; but the young thief, seeing him coming, hastened with his ill-gotten poultry to his bedside, and was on his knees in the act of concealing it when the doctor broke in upon him. The good doctor bore a hasty retreat, exclaiming at the same time: "I beg a thousand pardons; I did not mean to interrupt you at your devotions!" Dr. Porter, a professor of natural history, and a friend of Dr. Leidy, of Philadelphia, is familiarly known among the boys as "Bugs." In many cases this affectionate nomenclature is formed by taking the first syllable of the name and adding to it an "ie," after the fashion of the young ladies; thus, Professor Bloomberg is known as "Bloomie," and tutor Diefenderfer as "Diefie." Numerous laughable instances have occurred where some freshman, in his innocence and ignorance, has accosted a professor by one of these latter names. It would be doing the students injustice to think that these names are used out of any disrespect. This is one of the ways the boys have of diverting their instructors of the grim threats which invest them in the classroom. The students, however, do not seem to fail in recognizing the eternal fitness of things, for now that Dr. Coffin is dead, the old jesting name of "Spookie" is laid aside, and you will not hear the roughest boy among them making use of it.

**English Kings.**  
How Some of England's Rulers Died.  
William the Conqueror died from his enormous fat, from drink, and from the violence of his passions.  
William Rufus died the death of the poor stag that he hunted.  
Henry the First died of gluttony.  
Henry the Second died of a broken heart, occasioned by the bad conduct of his children.  
Richard Coeur de Lion died like the animal from which his heart was named, by an arrow from an archer.  
John died, nobody knows how, but it is said of chagrin, which, we suppose, is another term for a dose of hellbore.  
Henry the Third is said to have died a natural death.  
Edward the First is likewise said to have died of a "natural sickness," which it would puzzle all of the college of physicians to denominate.  
Edward the Second was most barbarously murdered by ruffians employed by his own mother.  
Edward the Third died of dotage, and Richard the Second of starvation, the very reverse of George the Fourth.  
Henry the Fourth is said to have died "of fits, caused by uneasiness," and uneasiness in palaces in those times was a very common complaint.  
Henry the Fifth is said to have died "of a painful affliction, prematurely." This is a courtly phrase for getting rid of a king.  
Henry the Sixth died in prison, by means known then only to his jailer, and known now only to Heaven.  
Edward the Fifth was strangled in the tower, by his uncle, Richard the Third.  
Richard the Third was killed in battle.  
Henry the Seventh wasted away as a miser ought to do, and Henry the Eighth died of caruncles, fat and fury, while Edward the Sixth died of a decline.  
Queen Mary is said to have died of a broken heart, whereas she died of a surfeit, eating too much of black pudding.  
Old Queen Bess is said to have died of melancholy, from having sacrificed Essex to his enemies.  
James the First died of drinking.  
Charles the First died on the scaffold, and Charles the Second died suddenly, it is said, of apoplexy.  
William the Third died from consumptive habits of body, and from the stumbling of his horse.  
Queen Anne died from her attachment to "strong water," or, in other words, from drunkenness, which the physicians politely called the dropsy.  
George the First died of drunkenness, which his physicians as politely called an apoplectic fit.  
George the Second died of a rupture of the heart, which the periodicals of that day termed a visitation of God.  
George the Third died as he lived—a madman. Throughout life he was at least a consistent monarch.  
George the Fourth died of gluttony and drunkenness.  
William the Fourth died amidst the sympathies of his subjects.

### A Japanese Eating-House.

The most popular of all the eating-houses of the capital the Matsuda, on the Ginza, at Kiohachi. This is really a Chinese establishment, having accommodations for two thousand customers at once. It is owned by a wealthy woman named Matsuda Kane, by whom it was first opened in 1873. No rooms are let for lodging purposes, and the patrons are mostly residents of Tokyo, though occasionally a rural party may be seen staring at the unaccustomed sights about them, to the no small amusement of their urban neighbors. The customer is given a numbered ticket on entering, by which his account with the house is kept. A few rooms are furnished in semi-European style, but most preserve their Japanese character, and the food is almost entirely native. The "bill of fare" includes some twenty different dishes, ranging in price from five to fifteen cents each, the charges depending largely on the state of the fish market. While no meat is served, fowls are cooked in a number of forms, and all kinds of liquors can be obtained. The Matsuda is opened about eight o'clock in the morning, and closed at nine or half past nine in the evening. The busiest hours are at midday and after sunset, when the fifty attendants are kept very active by the crowds of hungry and thirsty patrons. To the passer by, the restaurant looks most attractive at night, when the rows of lanterns under the eaves, and the illumination of the whole building, showing through panes of colored glass, present a very gay appearance.—*Tokio (Japan) Times.*

### Dom Pedro's Escape.

The Emperor of Brazil had a very narrow escape recently. He was standing on the track at Kings Bridge, Dublin, waiting for the train which would take him to Killarney. He did not happen to be watching the movements of the locomotives and suddenly his imperial majesty was struck by a train—of thought which caused him to recollect that he had ten minutes to spare. He quickly inquired of those about him whether there was any place he could see in that time. The royal hospital was suggested, and the Emperor started off and dashed through the building in a few minutes. He returned after this crowning feat just in time to take his place in the train. He therefore narrowly escaped losing the train.

### Promises and Performances.

The proprietors of Hottel's punch Bitters promise nothing in behalf of this tonic and regulating elixir which it will not perform. No pretensions irreconcilable with common sense are made in reference to it, but evidence of the most positive nature has been accumulating for over a quarter of a century in its behalf, which proves to be a reliable preventive and curative of malarial diseases and efficient and general tonic and general corrective, and especially valuable in cases where the bowels, liver, stomach or urinary organs are affected. Debility, the source from whence so many bodily evils spring, is entirely removed by the invigorating action of the Bitters, which arrests premature decay and repairs losses of nervous and muscular power while improving the appetite and rendering digestion easy.

### Caution to the Public.

We understand there are unprincipled grocers and dealers who palm off on unwary purchasers vast quantities of bulk or loose, for the genuine Dooley's Yeast Powder. For the protection of housekeepers and the public generally, we are authorized to state that the genuine Dooley's Yeast Powder is sold only in cans. Always refuse to take it except in cans, securely labeled. The fac-simile signature of Dooley & Brother, the manufacturers, is plainly printed on each label.

### Kendall's Spavin Cure, discovered by Dr. B. J. Kendall, Edinburgh Falls, Vt., is a wonderful discovery, as it cures all swellings and removes the bunion without blistering. It is now sold by dealers throughout the country or sent to any address on receipt of one dollar. Send address for circular giving proof of its wonderful effects and a list of agents, etc.

### CHEW

The Celebrated "MATCHLESS" Wood Pipe Plug TOBACCO.

THE PIONEER TOBACCO COMPANY, New York, Boston, and Chicago.

## THE MARKETS.

**NEW YORK.**  
Atchafalpa—Native..... 10 1/2 @ 11 1/2  
Texas and Cherokee..... 10 1/2 @ 11 1/2  
Beef—Cattle..... 10 1/2 @ 11 1/2  
Hog—Live..... 10 1/2 @ 11 1/2  
Dressed..... 10 1/2 @ 11 1/2  
Sheep..... 10 1/2 @ 11 1/2  
Lamb..... 10 1/2 @ 11 1/2  
Cotton—Middling..... 11 1/2 @ 12 1/2  
Flour—Western—Good to Choice..... 1 1/2 @ 1 3/4  
State—Good to Choice..... 1 1/2 @ 1 3/4  
Wheat—Red Western..... 1 1/2 @ 1 3/4  
No. 2 Milwaukee..... 1 1/2 @ 1 3/4  
Rye—State..... 1 1/2 @ 1 3/4  
Barley—State..... 1 1/2 @ 1 3/4  
Corn—Mixed Western..... 1 1/2 @ 1 3/4  
Barley Malt..... 1 1/2 @ 1 3/4  
Hops—70's—60's..... 1 1/2 @ 1 3/4  
Pork—Mess..... 1 1/2 @ 1 3/4  
Strap—City Sides..... 1 1/2 @ 1 3/4  
Fish—Mackerel, No. 1, no..... 24 @ 26  
Dry Cod, per cwt..... 18 @ 20  
Herring, Scotch, per box..... 22 @ 24  
Petroleum—Crude..... 10 1/2 @ 11 1/2  
Wool—California..... 10 1/2 @ 11 1/2  
Butter—State..... 10 1/2 @ 11 1/2  
Eggs—State and Pennsylvania..... 10 1/2 @ 11 1/2

### THE MARKETS.

**PHILADELPHIA.**  
Beef—Cattle..... 10 1/2 @ 11 1/2  
Hog—Live..... 10 1/2 @ 11 1/2  
Dressed..... 10 1/2 @ 11 1/2  
Sheep..... 10 1/2 @ 11 1/2  
Lamb..... 10 1/2 @ 11 1/2  
Cotton—Middling..... 11 1/2 @ 12 1/2  
Flour—Western—Good to Choice..... 1 1/2 @ 1 3/4  
State—Good to Choice..... 1 1/2 @ 1 3/4  
Wheat—Red Western..... 1 1/2 @ 1 3/4  
No. 2 Milwaukee..... 1 1/2 @ 1 3/4  
Rye—State..... 1 1/2 @ 1 3/4  
Barley—State..... 1 1/2 @ 1 3/4  
Corn—Mixed Western..... 1 1/2 @ 1 3/4  
Barley Malt..... 1 1/2 @ 1 3/4  
Hops—70's—60's..... 1 1/2 @ 1 3/4  
Pork—Mess..... 1 1/2 @ 1 3/4  
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Herring, Scotch, per box..... 22 @ 24  
Petroleum—Crude..... 10 1/2 @ 11 1/2  
Wool—California..... 10 1/2 @ 11 1/2  
Butter—State..... 10 1/2 @ 11 1/2  
Eggs—State and Pennsylvania..... 10 1/2 @ 11 1/2

### THE MARKETS.

**BOSTON.**  
Beef—Cattle..... 10 1/2 @ 11 1/2  
Hog—Live..... 10 1/2 @ 11 1/2  
Dressed..... 10 1/2 @ 11 1/2  
Sheep..... 10 1/2 @ 11 1/2  
Lamb..... 10 1/2 @ 11 1/2  
Cotton—Middling..... 11 1/2 @ 12 1/2  
Flour—Western—Good to Choice..... 1 1/2 @ 1 3/4  
State—Good to Choice..... 1 1/2 @ 1 3/4  
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Herring, Scotch, per box..... 22 @ 24  
Petroleum—Crude..... 10 1/2 @ 11 1/2  
Wool—California..... 10 1/2 @ 11 1/2  
Butter—State..... 10 1/2 @ 11 1/2  
Eggs—State and Pennsylvania..... 10 1/2 @ 11 1/2

### THE MARKETS.

**BRIGHTON, MASS.**  
Beef—Cattle..... 10 1/2 @ 11 1/2  
Hog—Live..... 10 1/2 @ 11 1/2  
Dressed..... 10 1/2 @ 11 1/2  
Sheep..... 10 1/2 @ 11 1/2  
Lamb..... 10 1/2 @ 11 1/2  
Cotton—Middling..... 11 1/2 @ 12 1/2  
Flour—Western—Good to Choice..... 1 1/2 @ 1 3/4  
State—Good to Choice..... 1 1/2 @ 1 3/4  
Wheat—Red Western..... 1 1/2 @ 1 3/4  
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Wool—California..... 10 1/2 @ 11 1/2  
Butter—State..... 10 1/2 @ 11 1/2  
Eggs—State and Pennsylvania..... 10 1/2 @ 11 1/2

### THE MARKETS.

**WATERBURY, MASS.**  
Beef—Cattle..... 10 1/2 @ 11 1/2  
Hog—Live..... 10 1/2 @ 11 1/2  
Dressed..... 10 1/2 @ 11 1/2  
Sheep..... 10 1/2 @ 11 1/2  
Lamb..... 10 1/2 @ 11 1/2  
Cotton—Middling..... 11 1/2 @ 12 1/2  
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Eggs—State and Pennsylvania..... 10 1/2 @ 11 1/2

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Strap—City Sides..... 1 1/2 @ 1 3/4  
Fish—Mackerel, No. 1, no..... 24 @ 26  
Dry Cod, per cwt..... 18 @ 20  
Herring, Scotch, per box..... 22 @ 24  
Petroleum—Crude..... 10 1/2 @ 11 1/2  
Wool—California..... 10 1/2 @ 11 1/2  
Butter—State..... 10 1/2 @ 11 1/2  
Eggs—State and Pennsylvania..... 10 1/2 @ 11 1/2

### THE MARKETS.

**NEW YORK.**  
Atchafalpa—Native..... 10 1/2 @ 11 1/2  
Texas and Cherokee..... 10 1/2 @ 11 1/2  
Beef—Cattle..... 10 1/2 @ 11 1/2  
Hog—Live..... 10 1/2 @ 11 1/2  
Dressed..... 10 1/2 @ 11 1/2  
Sheep..... 10 1/2 @ 11 1/2  
Lamb..... 10 1/2 @ 11 1/2  
Cotton—Middling..... 11 1/2 @ 12 1/2  
Flour—Western—Good to Choice..... 1 1/2 @ 1 3/4  
State—Good to Choice..... 1 1/2 @ 1 3/4  
Wheat—Red Western..... 1 1/2 @ 1 3/4  
No. 2 Milwaukee..... 1 1/2 @ 1 3/4  
Rye—State..... 1 1/2 @ 1 3/4  
Barley—State..... 1 1/2 @ 1 3/4  
Corn—Mixed Western..... 1 1/2 @ 1 3/4  
Barley Malt..... 1 1/2 @ 1 3/4  
Hops—70's—60's..... 1 1/2 @ 1 3/4  
Pork—Mess..... 1 1/2 @ 1 3/4  
Strap—City Sides..... 1 1/2 @ 1 3/4  
Fish—Mackerel, No. 1, no..... 24 @ 26  
Dry Cod, per cwt..... 18 @ 20  
Herring, Scotch, per box..... 22 @ 24  
Petroleum—Crude..... 10 1/2 @ 11 1/2  
Wool—California..... 10 1/2 @ 11 1/2  
Butter—State..... 10 1/2 @ 11 1/2  
Eggs—State and Pennsylvania..... 10 1/2 @ 11 1/2

Hatch's Universal Cough Syrup has been put to a six years' test in Europe, with the following result: It gives the best of satisfaction to all of our customers, and they testify to that satisfaction by buying more of it than any other cough remedy, although we keep in stock a large number of that class of medicines, in fact all that have been heretofore considered most salable.

Physicians of high standing unhesitatingly give their indorsement to the use of the Graefenberg-Marshall's Catholicon for all female complaints. The weak and debilitated find wonderful relief from a constant use of this valuable remedy. Sold by all druggists. \$1.50 per bottle. Send for almanacs, Graefenberg Co., New York.

Pond's Extract, the people's remedy. It not only affords immediate relief from pain, but is a permanent cure for many disorders. Book at druggists.

Sold by Druggists. That wonderful bilious cure, Quirk's Irish Tea. It costs only 25 cts. a package.

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Barley—State..... 1 1/2 @ 1 3/4  
Corn—Mixed Western..... 1 1/2 @